

DINNERLY



Fan Fave: Chorizo and Tomato Spaghetti with Chunky Veggies and Cheddar



25 minutes



2 Servings

This is like spag bol, but it's not. Instead of mince, we've used chunks of chorizo, fried it with veggies until golden, then tossed them through a quick-to-make tomato sauce.

WHAT WE SEND

- 1 chorizo sausage ^{6,17}
- 1 red onion
- 1 green capsicum
- 50g cheddar ⁷
- 400g diced tomatoes
- 250g spaghetti ¹

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 2 garlic cloves
- 1 tbs olive oil
- 2 tsp tomato paste
- 2 tsp sugar

TOOLS

- large saucepan
- box grater
- medium deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Soy (6), Milk (7), Sulphites (17).
May contain traces of other allergens.

NUTRITION PER SERVING

Energy 715kcal, Fat 25.6g, Carbs 84.2g,
Proteins 31.1g



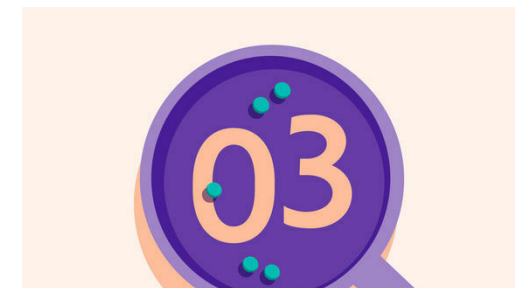
1. Prep ingredients

Bring a large saucepan of salted water to the boil for the pasta. Cut the **chorizo** into 2cm chunks. Thinly slice the **onion**. Cut the **capsicum** into 1cm chunks. Thinly slice 2 **garlic cloves**. Coarsely grate the **cheese**.



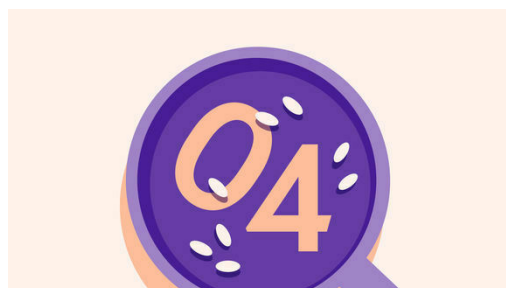
2. Cook chorizo and veggies

Heat **1 tbs olive oil** in a medium deep frypan over medium-high heat. Cook the **chorizo**, turning, for 2-3 mins until browned. Add the **onion, capsicum** and **garlic** and cook, stirring, for 3-4 mins until the onion is softened.



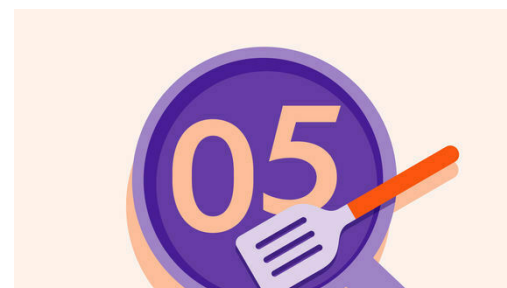
3. Add tomatoes

Add **2 tsp tomato paste** to the chorizo mixture and cook, stirring, for 1 min. Add the **tomatoes**, **2 tsp sugar** and **125ml (½ cup) water** and bring to the boil. Reduce the heat to medium-low and cook, stirring occasionally, for 10 mins or until slightly thickened. Season with **salt and pepper**.



4. Cook pasta

Meanwhile, cook **three-quarters of the pasta*** in the pan of boiling water for 12 mins or until al dente. Drain.



5. Serve up

Add the **pasta** to the **chorizo and veggie mixture** and toss to combine (see Make it yours). Taste, then season with **salt and pepper**. Divide the **pasta** among bowls, scatter over the **cheese** and enjoy!



6. Make it yours

Why not turn this into a pasta bake instead! Put the pasta in a lightly greased baking dish, pour over the chorizo mixture and top with the cheese, then bake at 200C for 10-15 mins until golden.